

DINNER MENU

FRIDAY

STARTER

"Polpette"

Beef & Ricotta meat balls infused with our secret blend of herbs and spices served on a bed of tomatoes and red wine sauce.

Just about every Italian home will have its own recipe for meat balls, our recipe comes from a family in Bologna who made us promise "never never" to reveal this recipe!

*contains nuts

OR

"Insalata Caprese"

Ripe plum tomatoes, mozzarella & basil leaves traditionally served with a drizzle of extra virgin olive oil. However you may add a little balsamic vinegar to bring out the tomato flavour.

Also known as "Tricolore" – the mozzarella, ripe tomatoes & basil reflect the colours of the Italian Flag.

MAINS

Venetian Sole"

Whole sole baked to perfection, just ours are a whole lot bigger than those served in Venice.

Believe me.....the taste was out of this world but I have never seen a smaller fish on a plate! Served with risotto alla Milanese and roasted Vegetables.

OR

"Rump bestecca alla Pizaiola"

Tenderized Rump Steak set on bed of Basil and Pesto infused Polenta and Caponata (seasoned mixed vegetables) Topped off with real Italian Feta

DESSERTS

Fudge Picasso with Whipped Cream

OR

Affagato Vanilla ice-cream with chocolate espresso and amaretto sauce, topped with Almonds

Followed by Belgium Chocolates & Italian Coffee



La Dolce Vita
Guesthouse

THE SWEET LIFE

Please advise your waiter of any dietary requirements
Your dinner is included in your package
Gratuity up to your discretion

DINNER MENU

SATURDAY

STARTER

“Suppli Al Telefono”

Deep fried croquettes with a casing of carnaroli risotto rice infused with parmesan and a centre of melted mozzarella.

Once bitten into the mozzarella pulls out to resemble strands of telephone wires, hence the name.

OR

“Marinara Parciona”

A fillo parcel of mixed seafood (shrimp, calamari, crab & fish) in a creamy sauce.

“Marinara” although used to describe a seafood dish in many Italian restaurants worldwide is actually the name given to the sauce made by fisherman (or their wives), to which the days catch is added.

MAINS

“Osso Buco alla Milanese”

Lamb shank slow cooked to perfection in white wine in the traditional way of Northern Italy way by not using tomatoes. This method allows the more delicate flavour of the gremolata to feature in this classic dish.

Served with risotto alla Milanese and roasted Vegetables.

OR

“Pollo alla Roma”

Just the way we had it in Rome at a side walk cafe. Chicken breast stuffed with spinach and feta cheese. Ok, it was actually mozzarella but feta tastes better!

Served with roasted rosemary potatoes and Caponata (seasoned mixed Vegetables)

DESSERTS

Traditional Tiramisu - Like only Mama can.

OR

A generous slice of Chocolate and Vanilla "Crema" Cassata ice-cream with nuts. Topped off with Amaretto Followed by Belgium Chocolates & Italian Coffee



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